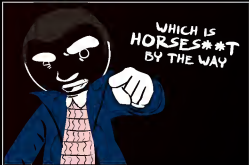


COOKING

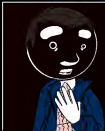
COMICALLY



SO AS AN
"ADULT" YOU
CAN'T GO OUT
AND EARN
YOUR CANDY
BY TRICK-OR-
TREATING
ANYMORE...



WHICH IS
HORSES**T
BY THE WAY



...SO AS A
RESPONSIBLE
ADULT I'VE FOUND
THE ONLY OTHER
WAY TO FEEL OK
ABOUT EATING A
METRIC F--K-TON
OF CANDY ON
HALLOWEEN IS
WHEN I PUT IN THE



EFFORT TO MAKE
IT MYSELF



ALSO, LET'S
JUST BE REAL

TWIX IS STINGY
WITH THEIR
SHORTBREAD

TWEX

MAKES: -60



WATCH THE
FOLLOWING
CLOSELY PLEASE



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COMPONENTS

SHORTBREAD STUFF



All-Purpose Flour
 $2\frac{1}{4}$ Cup 200g



Butter
1 Cup 220g



Powdered Sugar
 $\frac{3}{4}$ Cup 150g



Eggs
1



Salt
1 tsp 6g



Vanilla
1 $\frac{1}{2}$ tsp 7mL

CARAMEL



CHOCOLATE



Coconut Milk

3 cups 600g

Milk

3 tbsp 45ml

Semi-Sweet Chocolate Chips

2 cups 400g

START BY GETTING
OUT YOUR BUTTER
AND LETTING IT WARM
UP TO ROOM TEMP

YOU CAN USE
A MICROWAVE
IF YOU MUST
JUST DON'T
MELT IT
COMPLETELY



ONCE THE
BUTTER IS
SOFT TOSS IT
INTO A BOWL
WITH THESE



OTHER
THINGS AND
WHIP UNTIL
SMOOTH



THEN ADD
IN THE EGGS
AND VANILLA
AND MIX
UNTIL
COMBINED

LOOKING
GOOD





IN GOES
THE FLOUR



MIX UNTIL
YOU'VE
GOT
DOUGH



THEN THE
DOUGH
GOES INTO
THE FRIDGE
FOR A FEW
MINUTES
(UNTIL IT'S

UNTIL IT'S
NICE AND
FIRM



REVISIT A
TRUE HORROR
CLASSIC



In my restless dreams,
I see that town.

ONCE THE DOUGH IS
COOL DROP IT ONTO A
PARCHMENT LINED PAN



AND



FLATTEN THE
DOUGH

SPREAD IT TO ABOUT $\frac{1}{4}$ INCH THICKNESS
(6.35mm)

BAKE
@300 F
(150 C)
FOR ABOUT
25 MINUTES

CARAMEL



Caramel Bits

3 cups 450g



Milk

3 tbsp 45ml

GET THAT
CARAMEL
STARTED
IN THE
MEANTIME





MICROWAVE
@30 SECOND
INTERVALS
STIRRING IN
BETWEEN
UNTIL...

MMM



SHORTBREAD
IS DONE

TIME FOR THE CARAMEL LAYER



PILE IT ON
LIKE SYRUP
ON AN EGGO





PLACE THE
PAW IN THE
FRIDGE TO
LET THE
CARAMEL
SET



DOUBLE-
BONER
BASICS



GET THAT OL' DOUBLE

BOILER SET UP FOR THE CHOCOLATE

CHOCOLATE
CHIPS GO
INTO THE
BOWL OVER A
POT WITH
WATER AT
THE LOWEST
BOIL YOU
CAN GET



STIR THE CHIPS
AS THEY MELT
AND ONCE THE
CHOCOLATE IS
SMOOTH...



A close-up shot of a thick, dark brown liquid being poured from a black container onto a rectangular, golden-brown caramel base. The liquid is being poured in a zig-zag pattern.

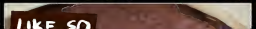
POUR THAT
CHOCOLATE
ON TOP OF
THE COLD
CARAMEL

A close-up shot of the chocolate being spread out with a wooden spatula. The chocolate is now a thin, even layer over the caramel base.

AND SPREAD IT OUT

A close-up shot of the chocolate layer, now hardened and slightly textured. The spatula is visible at the bottom of the frame.

THE PAW GOES BACK INTO THE FRIDGE
UNTIL THE CHOCOLATE HAS HARDENED

A close-up shot of the final chocolate paw, which is a solid, dark brown shape with a slightly textured surface.

LIKE SO

LINE 20



THEN CUT OUT
THE BARS



SERVE COLD
AND ENJOY

THE NOTES

NOTE

- YOU MIGHT NOTICE THAT THE BARS WERE ALREADY CUT WHEN I ADDED THE CHOCOLATE, THIS IS BECAUSE I INTENDED TO DIP EACH ONE INDIVIDUALLY TO HAVE FULLY CHOCOLATE COVERED BARS, BUT THIS PROVED FAR TOO HEAVY AND TEDIOUS TO ACTUALLY RECOMMEND TO ANYONE, SO I JUST RE-CUT THE BARS AFTER THE CHOCOLATE HARDENED.

- IF YOU CAN FIND CHOCOLATE MELTING WAFERS, I RECOMMEND THOSE, THEY HAVE A SLIGHTLY HIGHER MELTING POINT AND THUS THE BARS WILL NOT MELT AS EASILY WHEN HANDLED.

- THE REASON FOR THE DOUBLE BOILER IS SO THAT YOU DON'T BURN THE CHOCOLATE AS IT MELTS, THAT'S EASY TO DO IN A MICROWAVE, BRINGING A WATER TO A VERY LOW BOIL AND PLACING A BOWL OVER THE STEAM CREATES A VERY GENTLE HEAT FOR THE CHOCOLATE TO MELT IN.

- WHY I DIDN'T CHOOSE A RECIPE FOR WAFFLES OR UPSIDE-DOWN CAKE I WILL NEVER KNOW...

- AUGUS'S COSTUME IS IT FROM STRANGER THINGS. I

HIGHLY RECOMMEND GIVING THAT SHOW A WATCH IF YOU HAVEN'T ALREADY. IT'S ESPECIALLY GREAT FOR HALLOWEEN.

- THE GAME IN THE SCREENSHOT IS Silent Hill 2. IT IS EARLY AND BY A HUGE MARGIN THE BEST OF THE SILENT HILL GAMES (AND MOVIES FOR THAT MATTER). THE PSYCHOLOGICAL HORROR AND DEEPLY PERSONAL STORY STILL GET UNDER MY SKIN TO THIS DAY.

AND AS ALWAYS

THANK YOU FOR READING

THANKS TO MY PATRONS ON PATREON

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